

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 5/26/2015 **Business ID:** 96288FE
Business: SHERIDANS FROZEN CUSTARD

2055 E SANTA FE
OLATHE, KS 66062

Inspection: 42001743
Store ID:
Phone: 9137805300
Inspector: KDA42
Reason: 01 Routine
Results: No Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/26/15	11:45 AM	01:55 PM	2:10	0:10	2:20	0	
Total:			2:10	0:10	2:20	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 6

Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

.. .. p

Employee Health

2. Management awareness; policy present.
3. Proper use of reporting, restriction and exclusion.

Y N O A C R

p

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	..	p
<i>Fail Notes</i>	2-301.14(G) <i>P - Wash Hands (Raw to RTE) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and when switching between working with raw FOOD and working with READY-TO-EAT FOOD [Employee wearing gloves handled raw hamburger, then changed gloves and handled ready to eat bread bun and lettuce without hand washing. COS-Educated, washed hands and placed on gloves.]</i>						
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>							
<i>Fail Notes</i>	6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Hand sink near warewashing area not provided with hand drying provisions. Battery for paper towel dispenser not working.]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	p
	12. Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In walk in cooler, raw shell egg stored over ready to eat custard. COS-Moved raw shell egg to seperate shelf.]</i>						
	14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In container on shelf, metal scoop stored as clean with dried food residue. On wall, potato slicer stored as clean with dried food residue. COS-Washed and sanitized.]</i>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	p

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Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
17. Proper reheating procedures for hot holding.		p
18. Proper cooling time and temperatures.		p
19. Proper hot holding temperatures.		p
20. Proper cold holding temperatures.		..	p	p	..
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>							
<i>Fail Notes</i>	3-501.16(A)(2)	<p><i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[In tall reach in cooler, buttermilk at 55F, ranch at 54F. Ambient air of cooler at 54F. Person in charge stated placed in cooler at 10am. COS-Moved to walk in cooler to rapid cool.</i></p> <p><i>At make table, cut tomato at 60F, lettuce at 60F, Cole slaw at 60F. Ambient air of cooler at 64.4F. Person in charge stated items were prepared and placed in cooler 3 hours prior. COS-Placed on ice to rapid cool.</i></p> <p><i>Custard machine, custard at 58F. Person in charge stated prepared and placed in machine at 10am. COS-Stopped serving. Maintenance repair person showed up on site to repair equipment.]</i></p>					
21. Proper date marking and disposition.		..	p	p	..
<i>Fail Notes</i>	3-501.18(A)(1)	<p><i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i></p> <p><i>[In walk in cooler, container of house made kale dressing with preparation date of 5/18. COS-Voluntary discard.]</i></p>					
22. Time as a public health control: procedures and record.		p
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.		p
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.		p
Chemical		Y	N	O	A	C	R
25. Food additives: approved and properly used.		p
26. Toxic substances properly identified, stored and used.		..	p	p	..
<i>Fail Notes</i>	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[On back shelf, container of goo gone and simple green chemical stored above plastic lids and equipment. COS-Moved chemicals to seperate shelf.]</i></p>					
Conformance with Approved Procedures		Y	N	O	A	C	R
27. Compliance with variance, specialized process and HACCP plan.		p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

GOOD RETAIL PRACTICES

Safe Food and Water

	Y	N	O	A	C	R
28. Pasteurized eggs used where required.	p
29. Water and ice from approved source.	p
30. Variance obtained for specialized processing methods.	p

Food Temperature Control

	Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.	..	p

This item has Notes. See Footnote 3 at end of questionnaire.

Fail Notes 4-301.11 *Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.
[Make table not able to adequately hold PHF food. Ambient air at 64.4F. Tall reach in cooler not able to adequately hold PHF. Ambient air at 54F. Custard cooler not able to adequately hold PHF. Ambient air at 58F. Maintenance repair person arrived on site during inspection to repair equipment.]*

32. Plant food properly cooked for hot holding.	p
33. Approved thawing methods used.	p
34. Thermometers provided and accurate.	p

Food Identification

	Y	N	O	A	C	R
35. Food properly labeled; original container.	p

Prevention of Food Contamination

	Y	N	O	A	C	R
36. Insects, rodents and animals not present.	..	p

Fail Notes 6-202.15(A)(3) *Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.
[Side door leading to outside with 1/4 inch gap on bottom corner allowing for pest entry.]*

37. Contamination prevented during food preparation, storage and display.	p
38. Personal cleanliness.	p
39. Wiping cloths: properly used and stored.	p
40. Washing fruits and vegetables.	p

Proper Use of Utensils

	Y	N	O	A	C	R
41. In-use utensils: properly stored.	..	p	p	..

Fail Notes 3-304.12(B) *In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.
[In reach in cooler, plastic container without handle stored in parmesan cheese. COS-Removed plastic container and replaced with scoop with handle.]*

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Proper Use of Utensils		Y	N	O	A	C	R
42. Utensils, equipment and linens: properly stored, dried and handled.		p
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items		..	p	p	..
<i>Fail Notes</i>	4-202.11(A)(2) Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Plastic lid used to cover container of dressing with cracks and chips. Tow plastic lids on shelf stored as clean with cracks and chips. COS-Voluntary discard broken lids.]						
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items		p
46. Warewashing facilities: installed, maintained, and used; test strips.		p
47. Non-food contact surfaces clean.		p
Physical Facilities		Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.		p
<i>Fail Notes</i>	5-103.12 Pf - Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonFOOD EQUIPMENT that are required to use water except that water supplied as specified under §§ 5-104.12(A) and (B) to a TEMPORARY FOOD ESTABLISHMENT or in response to a temporary interruption of a water supply need not be under pressure. [Hand sink near grill not working, water not provided when turned to the on position.]						
49. Plumbing installed; proper backflow devices.		..	p
<i>Fail Notes</i>	5-202.12(A) Pf - A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 38°C (100°F) through a mixing valve or combination faucet. [Hand sink near office with water measured at 66°F.]						
50. Sewage and waste water properly disposed.		p
51. Toilet facilities: properly constructed, supplied and cleaned.		p
52. Garbage and refuse properly disposed; facilities maintained.		p
53. Physical facilities installed, maintained and clean.		..	p
<i>Fail Notes</i>	6-501.11 PHYSICAL FACILITIES shall be maintained in good repair. [In preparation area, broken floor tiles and not an easily cleanable surface.]						
54. Adequate ventilation and lighting; designated areas used.		..	p
<i>Fail Notes</i>	6-202.11(A) Except as specified in § 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [In walk in freezer, 2 light bulbs not shielded.]						
Administrative/Other		Y	N	O	A	C	R
55. Other violations		p

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EDUCATIONAL MATERIALS

The following educational materials were provided

<i>Material Distributed</i>	<i>Education Title #09</i>	<i>Did You Wash 'Em Flier</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>
	<i>Education Title #42</i>	<i>Daily Self-Inspection Checklist</i>

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Footnote 1

Notes:

Upon arrival, hand sink near warewash area blocked by ladder and equipment and not easily accessible.

Footnote 2

Notes:

Walk in cooler-Milk/40F, Cold drawer-Chicken/39F, reach in cooler-milk/39F

Footnote 3

Notes:

All frozen items are frozen

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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Business: SHERIDANS FROZEN CUSTARD

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OLATHE, KS 66062

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

Follow up Scheduled 06/05/15

Inspection Report Number 42001743

Inspection Report Date 05/26/15

Establishment Name SHERIDANS FROZEN CUSTARD

Physical Address	2055 E SANTA FE	City	OLATHE
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City OLATHE

Zip 66062

Additional Notes and Instructions

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VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/26/2015 **Business ID:** 96288FE
Business: SHERIDANS FROZEN CUSTARD

2055 E SANTA FE
OLATHE, KS 66062

Inspection: 42001743
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ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Kale dressing Qty Units Value \$

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A